Sugar cutouts

3½ cups sifted flour
1 teaspoon baking powder
½ teaspoon salt
1 cup shortening
1½ cups sugar
2 eggs, well beaten
1½ teaspoons vanilla

Sift flour with baking powder and salt. Cream the shortening and sugar until light; beat in eggs and vanilla. Work flour into creamed mixture. Wrap dough in aluminum foil or saran and chill until firm. Roll dough on a floured board, a bit at a time, about ⅛" thick. Cut into desired shapes and bake in a hot oven, 400° F., for 5–8 minutes or until firm and golden at the edges. Cool slightly before removing to a wire rack. Makes about 6 dozen cookies. Decorate as desired; ideas on page 96.

Sugar Cut out Cookies — Ladies Home Journal

$3\frac{1}{2}$ c. sifted flour
1 tsp B.P.
$\frac{1}{2}$ tsp Salt
1 c. shortening
$1\frac{1}{2}$ c. sugar
2 eggs - well beaten
$1\frac{1}{2}$ tsp. vanilla

Cream shortening + sugar until light; beat in eggs + vanilla. Work flour, salt, B.P. into creamed mixture. Wrap in aluminum foil or waxed paper + chill until firm. Roll dough on floured board about $\frac{1}{8}$" thick. Cut out + bake at 400° - 5-7 minutes or 'til firm + golden at edge. Cool slightly